



## Starter

Local Bündnerfleisch in thin slices with breadsticks.  
Lokales Bündnerfleisch in dünnen Scheiben mit Grissini.  
CHF 18 *per person*

## Swiss Caviar

Produced in Frutigen (Bern).  
Oona Caviar is crafted without any preservatives.  
50g CHF 270

## Traditional fondue

Fondue served with bread according to a family recipe. Mit Brot  
serviertes Fondue nach Familienrezept.  
CHF 35 *per person*

## Truffle champagne fondue

Swiss cheese, champagne and black truffles. Schweizerkäse,  
Champagner und schwarze Trüffel.  
CHF 65 *per person*

## Pickles and pearl onions Essiggurken und Silberzwiebeln

CHF 6.50 *per person*

## Pot au Feu

Soup stew with beef and colourful vegetables warms the  
stomach and soul. Suppeneintopf mit Rindfleisch und buntem  
Gemüse wärmt Magen und Seele.  
CHF 29 *per person*

## Dessert

Mango sorbet with champagne or vodka.  
CHF 18 | sorbet only CHF 7

## Striptease

Flambé Mocca with Whisky.  
CHF 20 | Mocca only CHF 8

## CHAMPAGNE

**Louis Roederer**  
1 dl CHF 19 | 75 cl CHF 130

**Moët & Chandon Grand Vintage**  
1 dl CHF 28 | 75 cl CHF 210

**Dom Perignon Vintage rosé**  
75 cl CHF 1200

## Burg Signature Drink

Gin, Champagne and Ginger  
CHF 22

## Espresso Martini

CHF 22

## Mojito

CHF 22

Quellwasser à discrétion pro Person CHF 4  
Water from Hospental per person CHF 4

Cola 33 cl CHF 6 | Sanbitter 10 cl CHF 5 | Sparkling water 40 cl 7

Espresso CHF 4 | Coffee Crème CHF 5 | Tea CHF 5

Shots 2/4 cl CHF 6/12 | Prosecco 20 cl CHF 12 | Long Drink CHF 20  
Beer 33 cl CHF 6.50 | Whisky 4 cl CHF 22 | Grappa and Cognac 4 cl CHF 20

## WHITE WINE

**Chasselas**  
1 dl CHF 8 | 75 cl CHF 58

**Heida**  
1 dl CHF 11 | 75 cl CHF 74

**Petite Arvine**  
1 dl CHF 11 | 75 cl CHF 74

## ROSE WINE

**Whispering Angel**  
South of France  
1 dl CHF 11 | 75 cl CHF 74

## RED WINE

**Agra Collina d'Oro**  
Ticino – Merlot  
1 dl CHF 12 | 75 cl CHF 82

**Ill Pino di Biserno**  
Toscana – Cabernet Sauvignon  
75 cl CHF 120